



CHARITY FUNDRAISER BUFFET MENU

Chef's Arrangements

(Choice of Two)

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette
Roasted Potato, Chopped Celery & Bermuda Onion with Grain Mustard & Honey Vinaigrette
Orzo, Feta Cheese, Green Olives, Cherry Tomatoes & Oregano Lemon Dressing

Dinner Buffet

(Choice of Three)

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Chicken Francaise, Parmesan & Egg Dipped Chicken Breast with Lemon Butter Sauce
Carved Roast Beef, Mushroom Demiglace
Penne Pasta ala Vodka, Shaved Locatelli
Stuffed Chicken Cordon Bleu, Ham & Swiss Cheese, Mustard Dijonaise
Pork Loin Piccata, Caper Lemon Butter Sauce
"Swedish" Meatballs with Sour Cream Demiglace over Wide Egg Noodles
Lemon Butter Tilapia with Artichokes, Capers, Basil & Oven Roasted Tomatoes
Four Cheese Lasagna with Pomodoro Sauce
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter

Dessert

Table Platters of House Made Cookies and Brownies
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

\$29 per Person, Inclusive of Service Charge***

*****NJ ST-5 CERTIFICATE REQUIRED FOR TAX EXEMPTION**

Monday-Thursday Evenings, 55 Person Minimum

Friday Evenings, 75 Person Minimum

Saturday Evenings, 100 Person Minimum

**Dates are Subject to Availability*